

CLAIMS

1. A method for producing a granulated flavor, comprising:  
compacting a powdered flavor prepared from raw materials  
5 containing a flavor and a carrier with rollers to obtain a  
partially melted plated matter;  
cooling the plated matter; and  
grinding and granulating the cooled plated matter.
- 10 2. A method for producing a granulated flavor, comprising:  
forcing a powdered flavor prepared from raw materials  
containing a flavor and a carrier to free-fall;  
conveying the powdered flavor with a horizontal screw to  
obtain a pressed powdered flavor;  
15 compacting the pressed powdered flavor with rollers to  
obtain a partially melted plated matter;  
cooling the plated matter; and  
grinding and granulating the cooled plated matter.
- 20 3. A granulated flavor for use in foods and beverages, which  
contains a carrier selected from a group consisting of  
hydrophilic proteins, maltodextrin, starches, modified  
starches, hydrophilic polysaccharides, partially hydrolyzed  
proteins, partially decomposed starches and saccharides,  
25 wherein the granulated flavor has a moisture content of 10% or  
less by weight and a hardness of 1 N/mm<sup>2</sup>-50 N/mm<sup>2</sup>.

4. A granulated flavor for use in foods and beverages according to claim 3 containing particles having a particle size of 105  $\mu\text{m}$ -2 mm, wherein the proportion of the particles having that particle size is 85% or more by weight.

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5. A food or beverage comprising the granulated flavor for use in foods and beverages of claims 3 or 4.